CANADIAN INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY JOURNAL

DE L'INSTITUT CANADIEN DE SCIENCE ET TECHNOLOGIE ALIMENTAIRE

Volume 13
1980

CANADIAN INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY JOURNAL

JOURNAL DE L'INSTITUT CANADIEN DE SCIENCE ET TECHNOLOGIE ALIMENTAIRE

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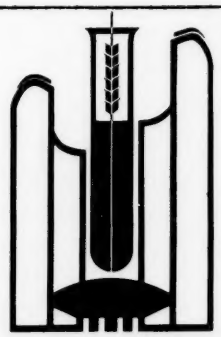

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CANADIAN INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY JOURNAL

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1. All Members

In an endeavour to reduce Institute expenses only an original, and if necessary, a final billing notice will be sent to each member this Fall. A second sheet of the membership fee form will be included with the original billing to permit individuals or their employers to return one copy with the payment.

Official receipts will be supplied only if a member so specifies. A sentence on the face of the form will read: "If you require an Official Receipt mark an X in this box □."

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A call for nominations to fill vacancies at the National Executive level will be going out to all Sections in November. The vacancies coming up in June, 1981 are:

President elect
Vice President
Treasurer

All nominations will be made through your local Section Executive and must be delivered to the Chairman of the Nominating Committee on or before February 1, 1981.

J. P. Meyers,
Chairman,
Nominating Committee

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